

**CALIFORNIA ENVIRONMENTAL PROTECTION AGENCY
OFFICE OF ENVIRONMENTAL HEALTH HAZARD ASSESSMENT**

**AGENDA
WORKSHOP CONCERNING
NATURAL CONSTITUENTS IN FOODS**

**MONDAY, MAY 9, 2005
10:00 A.M.
COASTAL HEARING ROOM**

WORKSHOP GOAL: To discuss a conceptual regulation* that would exempt from the Proposition 65 warning requirements listed chemicals that form from natural constituents in foods during cooking, and whether such a regulation would further the purposes of the statute and be responsive to public health concerns.

1. Introductory Remarks -- Joan E. Denton, Ph.D., Director, OEHHA
2. History of the issue -- Carol Monahan, Chief Counsel, OEHHA
3. Focused Discussion -- All participants

Questions:

- Does the conceptual regulation language accomplish the goal of providing a narrow exception for natural constituents in foods formed during cooking? Is there other regulatory language that would better meet the goal?
- Does the conceptual regulation language further the purposes of Proposition 65? Is there other regulatory language that would better meet the goal?
- Does the conceptual regulation language adequately address the public health concerns associated with these kinds of exposures? Is there other regulatory language that would better meet the goal?

4. Summary of Discussion/Next Steps: Joan E. Denton Ph.D., Director

*Conceptual Regulation: "For purposes of Health and Safety Code, section 25249.6, an exposure does not occur if the person otherwise responsible can show that the chemical in question formed solely from constituents naturally present in food and as a result of the food being cooked or heat processed, and that the concentration of the chemical in question has been reduced to the lowest level currently feasible using good cooking and manufacturing processes."

NOTICE: The written public comment period for this workshop has been extended to May 23, 2005 at 5:00 p.m.